

Roy's

HÅFA ADAI & WELCOME TO ROY'S

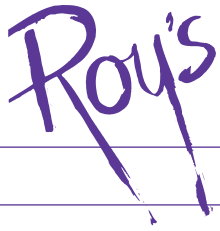
Established in 1993, Roy's Guam set out to bring the "Aloha Spirit" to the island of Guam. Overlooking Tumon Bay, our restaurant is influenced by the great philosophy that Roy Yamaguchi has built his career on.

You will find an assortment of Asian Pacific flavors blended with European techniques as Chef de Cuisine, Charles Biala takes you on a flavorful experience. Featured on our menu, you will find a collection of local ingredients, specialty items, as well as some of Roy Yamaguchi's signature dishes.

Enjoy, Si Yu'os Ma'åse'.



This pineapple icon signifies a Roy Yamaguchi signature dish.



LOA PRIX-FIXE MENU

Four Course Dinner: 80
Roy's Bread & Tapenade
Optional Wine Pairing: 30

FIRST COURSE

CHINATOWN CHICKEN SPRING ROLL *Black Bean Dragon Sauce*
SZECHUAN BABY BACK RIBS

SECOND COURSE

KULI'OU'OU SALAD *Tomatoes, Local Cucumber, Ponzu, Creamy Herb Dressing*

THIRD COURSE

TENDER BRAISED BEEF SHORT RIB & MACADAMIA NUT CRUSTED FRESH CATCH OF THE DAY
Whipped Garlic Mashed Potatoes, Lomi Tomatoes, Roy's Natural Jus, Lobster Sauce

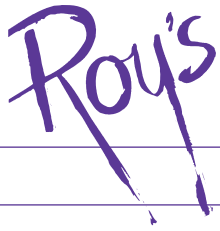
FOURTH COURSE

PASSION FRUIT CHEESECAKE *Macadamia Nut Crust, Mango Purée, Toasted Coconut*

Substitutions are not permitted on the LOA Prix-Fixe Menu.

A 10% service charge will be added to your bill. Military, Wellness Member and PHR discounts are applicable. Discounts or special offers may not be combined. Restrictions may apply.

CONSUMING RAW OR UNDERCOOKED EGGS OR MEAT MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. V2025-1111

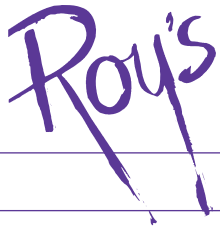


APPETIZERS (PŪPŪS)

- 🍍 CHINATOWN CHICKEN SPRING ROLLS *Pineapple Black Bean Sauce* 18
- BIG EYE SPICY TUNA POKE BOWL *Choice of Flash-Fried or Raw Tuna, Ogo, Avocado, Ikura* 20
- ANGRY FRYING DRAGON FUTOMAKI *Unagi, Avocado, Cucumber, Wasabi Butter Sauce* 20
- 🍍 BLACKENED AHI *Hot Spicy Soy Mustard Butter Sauce* 20
- CATERPILLAR ROLL *Spicy Ahi, Unagi Katsu, Firecracker Sauce* 20
- 🍍 ROY'S KIAWE SMOKED BABY BACK RIBS *Sesame Seeds, Kabayaki Sauce, Green Onion Curls* 20
- 🍍 SMOKED HAMACHI & TUNA CRUDO *Avocado, Grapefruit, Masago Roe, Crispy Shallots, Garlic Ponzu* 23
- 🍍 CRAB CAKES *Spicy Togarashi Butter Sauce* 25
- 🍍 CANOE *Chicken Spring Rolls, Frying Dragon Futomaki, Shrimp Satay, Mongolian Ribs* 36
- H.K. TRIO *California Maki, Sashimi Trio, Soft Shell Crab* 38

GARDEN (KĪHĀPAI)

- ROY'S WAIMĀNALO SALAD *Sliced Beets, Tomatoes, Cucumber, Creamy Herb Vinaigrette* 18
- PICKLED BEET SALAD *Goat Cheese, Red Radish, Micro Greens, Truffle Vinaigrette* 19
- CHOPPED SALAD *Bacon, Garlic Shrimp, Tomatoes, Avocado, Asian Goddess Dressing* 20
- BACON ORANGE CRISPY BRUSSELS *Fried Brussels Sprouts, Micro Greens, Granola* 20
- CRISPY PRAWN & MANGO SALAD *Micro Greens, Green Leaf Lettuce, Fried Shallots, Soy Dressing* 23
- CLASSIC CAESAR *Tempura Soft Shell Crab, Anchovies, Parmesan Crisp, Croutons* 25



SEA (KAI)

- 🍍 HOT IRON SEARED MISOYAKI "BUTTERFISH" *Forbidden Rice, Sweet Ginger, Wasabi Butter Sauce* 45
- 🍍 HIBACHI NORWEGIAN SALMON *Crispy Salmon Skin Musubi, Namasu, Waikiki Citrus Ponzu* 49
- 🍍 MACADAMIA NUT CRUSTED HALIBUT *Asparagus, Whipped Mashed Potatoes, Lobster Essence* 50
- 🍍 ROY'S CLASSIC TRIO (TRIBUTE) *Misoyaki "Butterfish", Macadamia Nut Crusted Halibut, Hibachi Salmon* 55

LAND ('ĀINA)

- 🍍 YAMA MAMA MEATLOAF *Mushroom Pan Gravy, Onion Rings* 39
- 🍍 HONEY MUSTARD GRILLED BEEF SHORT RIBS *Lomi Tomatoes, Whipped Garlic Mashed Potatoes, Natural Braising Jus* 45
- 🍍 GRILLED HERB CRUSTED RACK OF LAMB *Kabocha Purée, Gastrique Demi Glaze* 47
- PASTRAMI RUBBED HUDSON VALLEY DUCK BREAST *Saffron Risotto, Maraschino Cherry Agrodolce* 48
- 🍍 CERTIFIED ANGUS BEEF® FILET MIGNON *Scalloped Potatoes, Roy's Natural Jus* 60
- CERTIFIED ANGUS BEEF® TOMAHAWK *Roasted Potatoes, Roy's Natural Jus* 140

SURF & TURF

- HUDSON VALLEY DUCK BREAST & HIBACHI SALMON *Saffron Risotto, Roy's Natural Jus, Butter Sauce* 63
- CERTIFIED ANGUS BEEF® FILET MIGNON & GARLIC PARMESAN BLACK TIGER SHRIMP *Whipped Mashed Potatoes, Roy's Natural Jus* 65
- CERTIFIED ANGUS BEEF® NY STRIPLOIN & BRAZILIAN LOBSTER TAIL *Whipped Garlic Mashed Potatoes, Mushrooms, Roy's Natural Jus, Lobster Sauce* 70

DESSERTS

- LEMON TART *Topped with Meringue* 15
- PANNA COTTA SAMPLER *(Ask your server for today's flavor selection)* 16
- PASSION FRUIT CHEESECAKE *Macadamia Nut Crust, Mango Purée, Toasted Coconut* 18
- CHOCOLATE SOUFFLÉ *Vanilla Ice Cream, Berries* Mini 14 Regular 24 Heart Shape 33